Kaiser Rolls using FORMAT V 2000 H

Wheat flour	10.000 kg
FORMAT V 2000 H	0.150 kg
Margarine	0.150 kg
Salt	0.200 kg
Instant yeast	0.150 kg
Water, approx.	5.700 l
Total weight	16.350 kg

Mixing time:	2 + 6 minutes
Dough temperature:	26 – 27° C
Bulk fermentation time:	none
Scaling weight:	1.800 kg/30 pieces
Intermediate proof:	15 minutes
Processing:	kaiser rolls
Final proof:	approx. 50 minutes
Baking temperature:	230° C, dropping to 210° C
Baking time:	18 – 20 minutes (core temperature: 20° C)

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